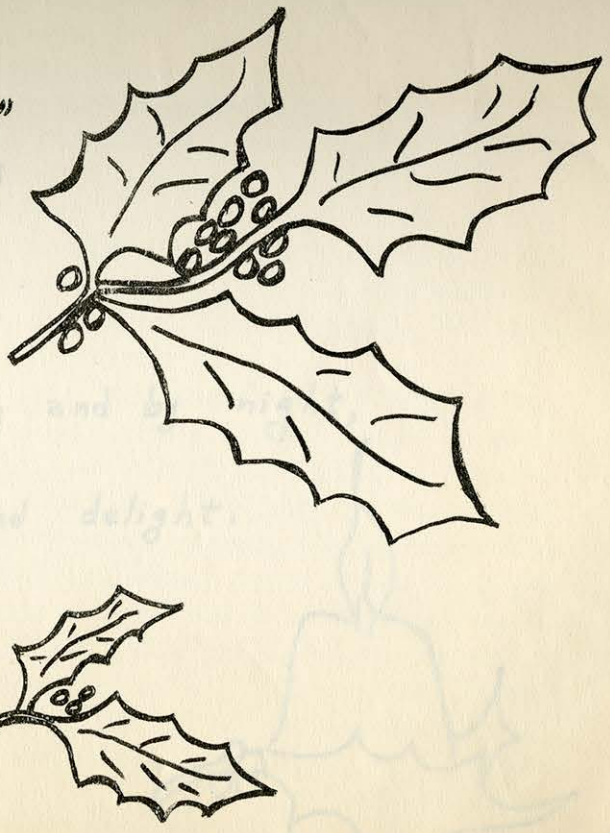
FESTIVE FOODS

"Now Christmas comes, 'tis fit that we
Should feast and sing and merry be."

Poor Robins Almanac, 1715



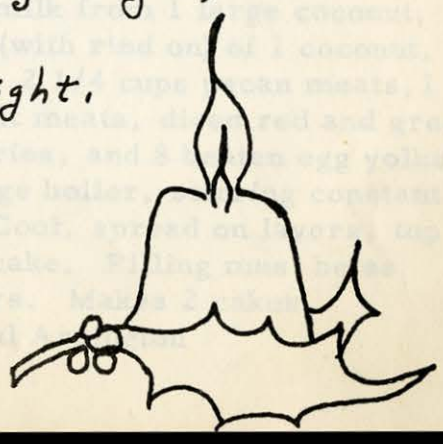
Jackson, Mississippi

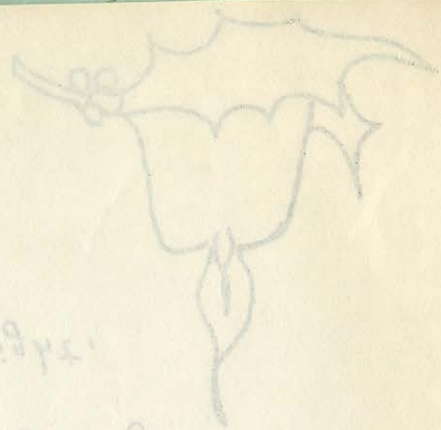
YWCA

Christmas Festival
1959

CAKES

The cooks shall be busied by day and by night,
In baking and boiling, for taste and delight.





AMBROSIA CAKE

1/2 cup butter
2 cups sugar
3 eggs
3 cups sifted flour
1 tsp. each cinnamon and nutmeg
2 tsps. soda dissolved in
1 cup buttermilk
1 peeled apple, chopped fine

Cream butter and sugar, beat in eggs one at a time. Mix in sifted dry ingredients alternately with milk. Stir in apple. Bake in 3 greased paper-lined pans at 350 degrees 30 minutes. Cool.

Frosting: Cook together 3 cups sugar, 2 cups sweetmilk, 1/4 lb. butter, 1 tsp. baking powder to soft ball stage. Add 1 cup chopped white raisins, 1 cup chopped dates, 1 small can crushed pineapple, 1 cup chopped nuts, 1 cup grated coconut, 1 tsp. vanilla, pulp & grated rind of 1 lemon & 1 orange. Mix well and spread on layers, top & sides of cake.

--- Mrs. Gus Primos

WHITE JAPANESE FRUIT CAKE

3/4 cup butter
2 cups sugar
3 cups flour
3 tsps. baking powder
1 cup sweetmilk
4 egg whites beaten

Cream butter and sugar well. Sift flour and baking powder and mix in alternately with milk. Fold in egg whites. Bake in 4 (8 in.) layer pans at 350 degrees about 25 minutes.

Filling: Mix together 3/4 cup butter, 2 cups sugar, milk from 1 large coconut, ground meat (with rind on) of 1 coconut, 1 lb. raisins, 2 1/4 cups pecan meats, 1 lb. English walnut meats, diced red and green candied cherries, and 8 beaten egg yolks. Cook in a large boiler, stirring constantly until thick. Cool, spread on layers, top and sides of cake. Filling must be as thick as layers. Makes 2 cakes.

--- Mrs. Paul Arrington

CHRISTMAS POUND CAKE

1/2 lb. butter
1 3/4 cups sugar
5 eggs
2 cups sifted flour
1/4 lb. candied red cherries
1/4 lb. candied green cherries
1/2 cup chopped nuts
1 tsp. vanilla

Cream butter and sugar together until light and fluffy. Add eggs one at a time, beating well after each is added. Fold in sifted flour gradually by hand. Then fold in the nuts, and red and green cherries. Bake in a greased and paper lined 10 inch tube pan for 45 minutes at 300 degrees. Increase heat to 325 and cook 15 minutes.

--- Mrs. O. A. Wells

11

WHITE FRUIT CAKE

make

1 1/2 cups butter
2 cups sugar
6 eggs well beaten
4 cups sifted flour
2 tsps. baking powder
1/2 cup fruit juice or other liquid
2 tsps. vanilla
1 lb. red and green candied cherries
1 lb. candied pineapple
1 lb. pecans

Cream butter and sugar well. Beat in eggs. Stir in 2 1/2 cups of the flour sifted with baking powder. Stir in liquid and vanilla. Chop fruit and nuts, mix with remaining flour, fold into batter. Bake in 2 greased paper-lined 10 inch tube pans 2 hours at 200 degrees.

--- Mrs. C. R. Ridgway

takes at least 2 hrs. 45 mins.

CREAM CHEESE CAKE

3/4 pkg. zwieback
2 tbsps. butter
2 tbsps. sugar

Roll zwieback into crumbs, blend with butter and sugar. Press onto bottom and sides of a 9 inch cake pan. The pan must be at least 2 1/2 inches deep.

1/2 cup sugar
1 tbsp. flour
1/4 tsp. salt
5 1/2 (3 oz.) pkgs. cream cheese
1 tsp. vanilla
4 eggs separated
1 cup cream

Blend sugar, flour, salt, cream cheese and vanilla well. Beat in egg yolks one at a time. Add cream and mix well. Fold in stiffly beaten egg whites. Pour into crumbs. Bake at 325 degrees 1 hour.

--- Mrs. Nathan Kendall

DEVIL'S FOOD CAKE

2 1/2 cups sifted flour
2 cups sugar
Pinch of salt
1/2 lb. softened butter
1 tsp. soda mixed into 1 cup sour milk
3 1/2 sqs. melted chocolate
5 eggs
1 tsp. vanilla

Sift dry ingredients together. Mix in butter, 3/4 cup of the milk and beat with electric mixer 2 minutes at slow speed. Add remaining ingredients, beat 1 minute at slow speed. Bake in two 9 inch paper lined pans at 350 degrees for 35 minutes.

Icing: Mix 3 cups sugar, 3/4 cup of water, 1 1/2 tbsps. vinegar. Cook until it spins a thread. Pour slowly into 3 egg whites stiffly beaten with 3 tbsps. sugar. Beat until stiff. Ice cake.

--- Mrs. W. B. Fontaine

SOUR CREAM-WILD PLUM JELLY CAKE

1 cup butter
2 cups sugar
5 eggs beaten
3 cups sifted flour
1 tsp. baking powder
1/2 cup milk
1 tsp. vanilla

Cream butter and sugar, beat in eggs, then sifted dry ingredients alternately with milk and vanilla. Bake in three 9 inch round pans at 375 degrees for 30 minutes.

Filling: Whip one pint of sour cream (use cream which has been soured at home with 1 teaspoon of sour milk). Spread wild plum jelly, then cream between layers. Drizzle a little jelly on top, then spread with cream. Use about 1 cup of jelly in all.

--- Mrs. Thomas Hendrix

HOLIDAY NUT CAKE

1/2 lb. butter
2 cups sugar
4 cups sifted flour
1 tsp. baking powder
1 cup liquid
8 cups whole pecans
1 lb. white raisins
1/2 lb. candied cherries, chopped
1/2 lb. candied pineapple, chopped

Cream butter and sugar, then beat in 6 eggs one at a time. Sift 2 cups of flour with the baking powder and stir in alternately with liquid. Sift remaining flour over nuts and fruits and stir in. Spoon in 10 inch paper-lined tube pan or 2 loaf pans. Decorate top with nuts and cherries. Bake at 250 degrees 2 hours. Let stand in pans overnight. Can be frozen.

--- Mrs. John D. Crews

SPECIAL JAM CAKE

1 cup butter
2 cups sugar
4 eggs
4 cups sifted flour
1 tsp. each cinnamon, cloves, allspice
2 tsps. soda mixed in 1 cup buttermilk
1 pkg. dates chopped
1 pkg. figs chopped
2 cups jam
1 cup each of jelly and preserves
4 cups nuts, chopped

Cream butter and sugar, beat in eggs one at a time. Mix in sifted dry ingredients alternately with buttermilk. Stir in remaining ingredients. Bake in 6 (8 in.) round pans at 325 degrees 45 minutes.

Filling: Mix 2 cups sugar, 1/2 cup sweet-milk, 4 eggs and bring to a boil. Stir in one grated coconut, cook until thick and stir in 2 cups chopped nuts. Spread on layers and top of cake. Makes three 2 layer cakes.

--- Mrs. O. W. Holmes

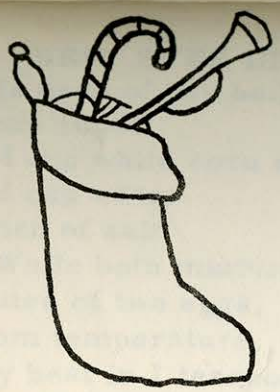
CHOCOLATE ANGEL CAKE

1 1/4 cups egg whites
1/4 tsp. salt
1 tsp cream of tartar
1 1/2 cups fine sifted sugar
3/4 cup sifted cake flour
1/4 cup cocoa
1/2 tsp. vanilla
1/2 tsp. lemon extract

Beat eggs and salt until frothy, add cream of tartar and beat until stiff but not dry. Fold in sugar 1 tablespoon at a time. Sift flour and cocoa together 5 times, gradually fold in, then fold in flavorings. Bake in large tube pan, starting in a cold oven and raising heat to 275 degrees. Bake 1 hour. Cool and slice into 3 layers. Fill with sweetened whipped cream.

Icing: Blend together 1/2 cup butter, 1 lb. powdered sugar, 1 egg yolk, 4 tbsps. cocoa, 5 tbsps. warm coffee. Ice cake and refrigerate. Will freeze.

--- Mrs. Russell Nobles



CANDIES

"The children were nestled all snug in their beds
While visions of sugar-plums danced through their heads."

—Clement C. Moore

BEST EVER DIVINITY

In each of two boilers mix together:
1 cup sugar
1/4 cup white corn syrup
1/4 cup water
Pinch of salt

While both mixtures cook beat the whites of two eggs, which have come to room temperature, until stiff. Gradually beat in 1 teaspoon of sugar. When one mixture reaches soft ball stage slowly beat into egg whites. When second mixture reaches hard ball or crack stage slowly beat into egg whites. Continue to beat until cool. Beat in 1 tsp. vanilla and 1 cup toasted pecans. Beat until mixture holds its shape. Drop by teaspoonfuls on wax paper.
--- Virginia Vance

ONE MINUTE FUDGE

2 cups sugar
2 1/2 sqs. bitter chocolate
1/2 cup milk
1/3 cup white corn syrup
2 tbsps. butter
Pinch of salt
1 1/2 tsps. vanilla
1 cup broken nuts

Mix together well the sugar, chocolate, milk, corn syrup, butter and salt in a heavy sauce pan or an iron skillet. Bring mixture to a full boil and boil for one minute only. Remove from heat and allow to cool. Add vanilla and nuts and beat until stiff. Pour into a buttered dish and cut into squares.
--- Mrs. Edmonson Jones

SPICED PECANS

1 cup sugar
1 tsp. cinnamon
1/8 tsp. cream of tartar
1/4 cup hot water
1 1/2 cups whole nuts
1/2 tsp. vanilla

Mix sugar, cinnamon, cream of tartar, hot water and boil until a small amount of mixture forms a firm ball when dropped in cold water. Stir until mixture sugars. Turn out on flat surface and separate into individual nuts.

--- Mrs. A. K. Griffith

WRAPPED CARAMELS

2 cups chopped nuts
2 cups sugar
1 stick butter
2 cups pure cream
1 3/4 cups white corn syrup
1 tsp. vanilla

Mix all ingredients together and cook until a small amount of mixture forms a firm ball when dropped in cold water. Add a pinch of salt and pour in a buttered glass dish. Cut when almost cool and wrap individually in wax paper.

--- Mrs. Robert Cannada

CANDIED FRUIT PEEL

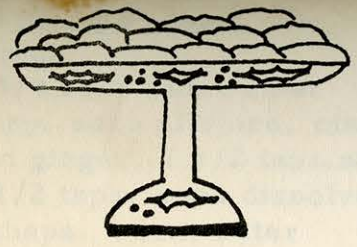
Cover orange, grapefruit and lemon peel with cold water and boil 15 to 20 minutes. Drain and repeat with fresh water twice more (3 times in all). Remove inside pulp and cut rind in strips 1/4 inch wide. Measure, and for each cup of peel add one cup of sugar. Barely cover with water and cook slowly, stirring occasionally until syrup is quite heavy and almost used up. Do not overcook. Drain in colander. When cool enough to handle separate and roll in granulated sugar.

--- Mrs. Charles Rogillio

PRALINES

Combine 3 tbsps. white corn syrup, 2 cups sugar, 3/4 cup milk, pinch of salt, pinch of soda and cook together for a few minutes. Melt 1/2 additional cup of sugar in a skillet and stir into first mixture. Cook to soft ball stage. Remove from heat and stir in 3 tbsps. butter, 1/2 tsp. vanilla and 1/4 tsp. maple flavoring. Cool and beat until mixture thickens. Stir in 2 cups whole pecans. Drop by tablespoonfuls on a buttered plate.

--- Mrs. O. A. Wells



COOKIES

A cookie, everyone agrees, is best eaten as you please

At four o'clock or half-past ten, it really doesn't matter when.

AUNT NETTIE'S ROCKS

1 1/2 cups butter
1 1/2 cups sugar
3 eggs
3 3/4 cups sifted flour
1 tsp. each allspice, cinnamon, cloves and ginger, 1 1/2 tsps. salt
1 1/2 tsps. soda dissolved in
3 tbsps. warm water
1 pkg. raisins
1 pkg. currants
1 pkg. dates, chopped
1 pt. watermelon rind preserves drained and chopped (no substitutes)
1 lb. each chopped pecans and Brazil nuts
Grated rind of 1 orange

Cream butter and sugar, beat in eggs one at a time. Mix in 2 3/4 cups flour sifted with spices. Stir in water. Add 1 cup flour to fruits and nuts and mix in. Drop by teaspoonfuls on greased baking pan, bake 20 minutes at 325 degrees.

--- Mrs. P. K. Lutken

CRANBERRY-MINCE TARTS

1 (9 oz.) pkg. mince meat
1 1/4 cups water
1 cup cooked sweetened cranberries or canned whole cranberry sauce
Double recipe for pastry (4 cups flour)

Combine mince meat and water, cook slowly 5 minutes. Stir in cranberries and cool. Roll about 1/4 of pastry at a time 1/8 inch thick, cut with round two inch cutter. Place half of rounds on ungreased baking sheet. Place one teaspoon cranberry mixture on each round and moisten edges. Cut out center of remaining rounds with thimble. Use cut rounds to top first rounds, pressing edges together with fork. Bake at 450 degrees 12 to 15 minutes until lightly browned. Makes 3 1/2 dozen tarts. The thimble rounds may be dusted with sugar and baked at 450 degrees until lightly browned.

--- Mrs. Zack VanLandingham

BERLINER KRANSER

4 egg yolks, hard cooked
4 egg yolks beaten well
1 cup sugar
2 cups butter
4 cups sifted flour
2 egg whites beaten until frothy with
2 tbsps. water
Crushed loaf sugar

Sieve cooked yolks, mix in 1/2 cup of sugar and beaten egg yolks. Blend in remaining 1/2 cup sugar and butter. Stir in flour gradually until smooth, using hands when too stiff to stir. Force dough through cookie press or roll on board, cut in 3 inch, pencil thick strips and pull into ring shape with ends crossed. Dip tops in egg white, sprinkle with loaf sugar. Bake at 350 degrees on ungreased baking sheet for 8 to 10 minutes.

--- Mrs. Jack VanLandingham

CHOCOLATE COOKIES

1/2 cup shortening
1 cup sugar
2 sqs. chocolate melted in
1 tbsp. coffee
1 egg
1 tsp. vanilla
1 1/2 cups sifted flour
2 tsps. baking powder
1/2 tsp. salt
1/4 tsp. cinnamon
1/4 cup chopped nuts

Cream shortening and sugar together well. Blend in chocolate, egg and vanilla. Sift dry ingredients together twice, gradually work into first mixture. Stir in nuts. Form in rolls, wrap in foil and store in refrigerator or freezer. To bake slice thin, place on ungreased baking sheet and bake at 325 degrees for 8 or 9 minutes.

--- Mrs. James L. Enochs

STAR SUGAR COOKIES

1/2 cup butter
1/2 cup oleo
1 1/2 cups sugar
3 3/4 cups sifted flour
4 tsps. baking powder
1 tsp. salt
2 eggs beaten with
3 tbsps. milk and
1 tsp. vanilla

Cream butter, oleo and sugar well. Sift dry ingredients together and mix in alternately with egg mixture. Chill overnight. Roll 1/8 inch thick, cut in star shape, sprinkle with colored sugar and bake on greased pan at 400 degrees for 6 to 8 minutes.

--- Mrs. Allan G. Jones

CINNAMON STICKS

2 sticks butter
1 cup sugar
1 egg separated
3 cups flour
1 1/2 tsps. cinnamon
Pinch of salt
1 cup pecans, ground

Melt butter, then stir in sugar and egg yolk. Measure flour before sifting then sift together with cinnamon and salt. Mix into butter to make a stiff dough. Press mixture into a long pan with at least one inch sides. Brush with unbeaten egg white. Grind nuts and press on top. Bake at 350 degrees for 30 minutes. Cut in strips while hot.

--- Mrs. Rabian Lane

MYSTERIOUS SQUARES

Cream together 1/2 cup of butter and 1 cup flour. Spread mixture in a 10 by 10 inch pan. Bake at 350 degrees for 12 to 15 minutes.

Beat 2 eggs and mix with 1 1/2 cups brown sugar, 1 cup chopped nuts, 1/2 cup grated coconut, 2 tbsps. flour, 1/2 tsp. baking powder, 1/4 tsp. salt and 1 tsp. vanilla. Spread over the first mixture which has been allowed to cool. Bake at 350 degrees 10 minutes. Cool.

Blend together 1 1/2 cups powdered sugar, 2 tbsps. butter, 2 tsps. orange juice, 1 tsp. lemon juice. Spread over mixture in pan. Cut in small squares.

--- Mrs. Zack VanLandingham

LUSCIOUS DATE SWIRLS

Cook together 1/2 pound pitted dates, 1/3 cup water, 1/4 cup sugar for 5 minutes. Remove from heat, add 1/4 cup chopped nuts and cool.

Cream 1/2 cup butter with 1/2 cup white sugar, 1/2 cup brown sugar. Stir in 1 egg beaten, 2 cups flour sifted with 1/2 tsp. soda and 1/4 tsp. salt. Roll 1/4 inch thick and spread dough with date and nut mixture.

Roll up like a jelly roll and wrap in wax paper. Chill overnight. Slice and bake on greased baking sheet at 400 degrees for about 12 minutes. Makes 5 dozen cookies.

--- Mrs. W. G. Bertschinger

OATMEAL COOKIES

1/2 cup shortening
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1 cup sifted flour
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. baking powder
1 tbsp. warm water
1 tsp. vanilla
1 1/2 cups rolled oats
1/2 cup chopped nuts
1/2 cup chopped raisins

Cream shortening and sugars together, beat in egg. Stir in flour which has been sifted with salt, soda, and baking powder. Mix in vanilla and warm water, then oats, nuts and raisins. Drop by teaspoonfuls on greased baking sheet. Bake at 400 degrees for 8 to 10 minutes. Cool on rack.

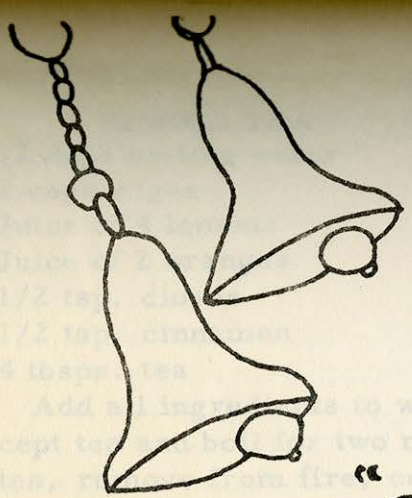
--- Mrs. Hartwell Cook

COFFEE CRISPIES

1/3 cup shortening
1/3 cup butter or oleo
1/2 cup brown sugar
1/3 cup white sugar
1 egg beaten
1 tsp. rum extract
2 cups flour
2 tbsps. instant coffee
1/2 tsp. salt
1/2 tsp. baking powder
1/8 tsp. soda
Pecan halves

Cream shortening and butter, then cream in sugars. Mix in egg and rum flavoring well. Sift dry ingredients together and blend into mixture. Form into rolls 2 inches in diameter. Chill several hours or overnight. Slice thin and place on ungreased baking sheet. Put a pecan half on each cookie. Bake at 400 degrees about 8 minutes.

--- Mrs. I. C. Enochs



DRINKS

"Everywhere, Everywhere, Christmas Tonight!"

SPICED TEA

12 cups boiling water
2 cups sugar
Juice of 4 lemons
Juice of 2 oranges
1/2 tsp. cloves
1/2 tsp. cinnamon
4 tbsps. tea

Add all ingredients to water except tea and boil for two minutes. Add tea, remove from fire, cover and steep for five minutes. Strain and serve immediately.

--- Mrs. Ellis Finger

WASSAIL

3 oranges
3 lemons
2 cups water
2 sticks cinnamon
1 tbsp. whole allspice
2 cups sugar
1 gallon apple juice

Squeeze juice from fruit. Place rind in boiler, add water and spices and simmer until rinds are soft. Strain. Stir in sugar and juice. Before serving add apple juice and heat.

--- Mrs. R. L. Ezelle

CRANBERRY SPARKLE

2 cups cranberry juice
Juice of 3 oranges
Juice of 2 lemons
1 cup pineapple juice
Sugar to taste
1 small bottle Catawpa grape juice

Stir the first five ingredients together, using enough sugar to sweeten. Chill well and just before serving pour in the Catawpa grape juice. Gingerale may be substituted for the grape juice but the punch will not be as tasty.

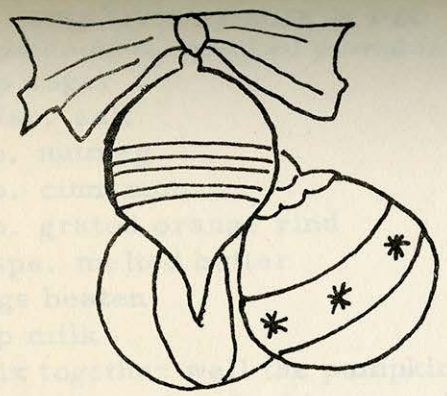
--- Mrs. Jennings VanLandingham

CHRISTMAS PUNCH

2 cups hot water
1 pkg. lime gelatin
2 1/2 cups sugar
1 (46 oz.) can pineapple juice
1 (8 oz.) bottle lemon juice
1 oz. bottle almond extract
3 cups cold water
1 qt. gingerale

Dissolve gelatin in hot water. Add sugar and stir until dissolved. Stir in all other ingredients except gingerale. Chill. Before serving add gingerale.

--- Mrs. W. L. Crull



PIES

Though her glamour makes you sigh,

Can she bake a Christmas Pie?

FESTIVE PUMPKIN PIE

2 cups cooked, mashed pumpkin
1 cup sugar
1/2 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. grated orange rind
3 tbsps. melted butter
2 eggs beaten
1 cup milk

Mix together well the pumpkin, sugar, salt,spices and melted butter. Mix in eggs and milk. Bake in 9 inch pie shell at 450 degrees for 10 minutes. Sprinkle top of pie with 1/4 cup of brown sugar and 1/2 cup chopped nuts. Reduce heat to 350 degrees and bake 40 minutes.
--- Mrs. Lula Brown

SUPREME APPLE PIE

1 unbaked 9 inch pie shell
1 cup mince meat
1 1/2 cups thinly sliced apples
1/2 cup sugar
Juice of half a lemon

Spread mince meat in pie shell. Place thinly sliced apples on mince meat. Sprinkle with sugar and lemon juice. Top with the following: Melt 1/3 cup butter in the top of a double boiler over hot water; add 1/3 cup of sugar and 1/3 cup flour. Stir and cook 5 minutes. Allow to cool and spoon in tiny balls over apples. Bake pie 10 minutes in 450 degree oven. Reduce heat to 350 and bake 40 minutes.
--- Mrs. Eugene Fly

FORGOTTEN DESSERT

5 egg whites
1/2 tsp. cream of tartar
1/4 tsp. salt
1 1/2 cups sugar
1 tsp. vanilla

Beat whites until frothy, beat in cream of tartar, salt and beat until eggs stand in peaks. Slowly beat in sugar, beating until stiff. Fold in vanilla. Spread in greased, floured pie pan, place in 400 degree oven, close door, cut off heat. Forget about dessert for 5 hours or overnight. Do not open door. Fill meringue with ice cream, cover with lemon sauce and serve.

Lemon Sauce: Beat 2 eggs with 3/4 cup sugar, juice of 1 orange, rind and juice of 1 lemon, 2 tbsps. flour dissolved in a little water. Cook and stir over hot water until thick. Cool, fold in 1/2 cup grated coconut and 1/2 pt. cream whipped.

--- Mrs. Lyle Bates

BLACKBOTTOM PIE

For crust crush 20 gingersnaps, mix with 5 tbsps. melted butter, press into pie pan. Bake 10 minutes. Cool.

1/2 cup sugar
1 tbsp. cornstarch
4 eggs beaten separately
2 cups milk, scalded
1 tbsp. gelatin soaked in 1/4 cup water
1 1/2 sqs. bitter chocolate, chopped
1 tsp. vanilla

Mix sugar and cornstarch with egg yolks, gradually stir in milk, then gelatine. Cook over hot water, stirring until thickened. Stir chocolate into one cup of custard, cool and add vanilla. Pour in crust. Chill. Beat 1/4 tsp. cream of tartar and 3 tbsps. powdered sugar into egg whites until stiff. Fold into remaining custard with 1 tsp. rum flavoring. Pour over chocolate. Chill. Top with whipped cream and shaved chocolate.

--- Mrs. Roper Dial

NESSELRODE PUDDING

4 eggs beaten separately
1/2 cup sugar
2 cups milk, scalded
2 pkgs. gelatin soaked in 1/2 cup water
2 tbsps. powdered sugar
1/4 tsp. cream of tartar
4 tbsps. nesselrode pudding

Beat sugar into egg yolks. Gradually beat in milk. Cook and stir over hot water until thickened. Dissolve gelatin in custard. Cool. Fold cream of tartar and powdered sugar into stiffly beaten egg whites. Fold into custard. Chill until it begins to set. Fold in nesselrode pudding (can be bought in a jar). Line individual dishes with split lady fingers, rounded side down, pour in custard. Chill. Top with whipped cream and cherries.

--- Mrs. John Clark Boswell

FROZEN LEMON PIE

3 eggs
1/2 cup sugar
6 tbsps. lemon juice
Grated rind of 1/2 lemon
1 cup cream whipped

Break one whole egg and two yolks in the top of a double boiler. Add all but one tablespoon of the sugar and beat until creamy. Place boiler over hot water, stir in lemon juice and rind. Cook and stir constantly until thick. Chill. Beat the two egg whites until stiff, gradually adding 1 tablespoon of sugar. Fold into first mixture, then fold in whipped cream. Butter a freezing tray and sprinkle a thin layer of vanilla wafer crumbs on bottom. Line sides and ends with whole wafers. Spoon in mixture. Freeze at lowest temperature. Cut in pie-shaped wedges.

--- Mrs. Lewis Upshaw